

Cooks-n-Books

(Ages 3 - 6)

Instructor: Cooking to Learn

Join Amy Dempster for an un-traditional story hour! Each week, the young chefs create one tasty treat inspired by a favorite children's book. Participants engage in the story as their culinary masterpieces cook and end with (of course!) eating. A perfect beginner class for budding chefs, picky eaters, or simply curious kids. Cooking to Learn is committed to using fresh seasonal ingredients. Fall recipes may include: Mini Apple Pies, Corn Bread, Pumpkin Pancakes.

Location: Warren Building Min:5/Max:8

8 weeks

Age	Day	Time	Dates	Price
3-6	Mon	9:30 - 10:30 am	Sept 24 - Dec 3 (No class 10/8, 11/12, 11/26)	\$160
3-6	Mon	2:30 - 3:30 pm	Sept 24 - Dec 3 (No class 10/8, 11/12, 11/26)	\$160
3-6	Thur	9:30 - 10:30 am	Sept 27 - Nov 15	\$160
3-6	Thur	10:45 - 11:45 am	Sept 27 - Nov 15	\$160

Cooks-n-Books Appe-Teasers

(Ages 3-6)

Instructor: Cooking to Learn

Ready to take a taste of Cooks-n-Books? These one-session classes are perfect appe-teasers of our weekly classes. Sample one or multiple!

Location: Warren Building Min:5/Max:8

4 separate classes

Age	Day	Time	Dates	Price
3-6	Mon	11 am - 12 pm	Oct 1	\$20
Theme: A is for Apple				
3-6	Mon	11 am - 12 pm	Oct 29	\$20
Theme: Halloween Party				
3-6	Mon	11 am - 12 pm	Nov 19	\$20
Theme: Harvest Feast-ival				
3-6	Mon	11 am - 12 pm	Dec 10	\$20

Theme: Gingerbread Kids

Cooks-n-Books Holiday Celebrations

(Ages 3 - 6)

Instructor: Cooking to Learn

A holiday version of our popular Cooks-n-Books class! Each week, the young chefs will create a treat inspired by a favorite holiday, including: Thanksgiving, Hanukkah, Christmas, and Chinese New Year.

Location: Warren Building Min:5/Max:8

4 weeks

Age	Day	Time	Dates	Price
3-6	Thur	10 - 11 am	Nov 29 - Dec 20	\$80

All Stirred Up to Cook

(Grades K-5)

Instructor: Cooking to Learn

Join the Cooking to Learn Chefs on a culinary adventure to explore the ins & outs of your favorite (and soon-to-be favorite) foods. Along the way, young chefs learn fun food facts, explore new tastes and cultures, discover healthy snack alternatives, investigate food science, and much more. A perfect beginner class for budding chefs, picky eaters, or simply kids who love to eat. Cooking to Learn is committed to using fresh seasonal ingredients. Fall themes may include: An Apple a Day, Boo! It's Halloween, Harvest FEASTival.

Location: Warren Building

Min:5/Max:8

8 weeks

Grade	Day	Time	Dates	Price
K-2	Mon	4 - 5:30 pm	Sept 24 - Dec 3 (No class 10/8, 11/12, 11/26)	\$195
K-2	Wed	4 - 5:30 pm	Sept 26 - Nov 14	\$195
2-4	Thur	4 - 5:30 pm	Sept 27 - Nov 15	\$195

All Stirred Up For the Holidays

(Grades K-5)

Instructor: Cooking to Learn

A holiday version of our popular All Stirred Up to Cook class! Each week, the young chefs will create a treat inspired by a favorite holiday, including: Thanksgiving, Hanukkah, Christmas, and Chinese New Year.

Location: Warren Building

Min:5/Max:8

4 weeks

Grade	Day	Time	Dates	Price
K-2	Thur	4 - 5:30 pm	Nov 29 - Dec 17	\$98
2-4	Wed	4 - 5:30 pm	Nov 28 - Dec 19	\$98

Kids Favorites

(Ages 8-12)

Instructor: Discerning Tastes Chefs

In this four week class, kids learn how to make their favorite foods. Week One: Chicken Tenders with Honey Mustard Sauce, Glazed Carrots, Macaroni & Cheese, Shortcake with Mixed Berries. Week Two: Meatloaf, Oven-Baked Fries, Green Beans with Herb Butter, Chocolate Chip Cookies. Week Three: Cheese Ravioli with Fresh Tomato Sauce, Vegetable Salad, Parmesan Breadsticks, Caramel Bananas. Week Four: Oven-Fried Chicken, Corn Fritters and Pecan Pie.

Location: Warren Building

Min:6/Max:10

4 weeks

Age	Day	Time	Dates	Price
8 - 12	Fri	3:30 - 5:30 pm	Oct 5 - Oct 26	\$140*

*Plus \$60 food fee (Payable to instructor at first class)

Chinese Take Out

(Ages 8-12)

Instructor: Discerning Tastes Chefs

Chinese food is popular with people all over the world. Take this fun class and you'll be on your way to making the Chinese food you love instead of calling for less health conscious take out. Menu includes Won Ton Soup, Summer Rolls with Dipping Sauce, Chinese Chicken in a Packet, Pineapple Fried Rice, and Almond Cookies.

Location: Warren Building

Min:6/Max:10

1 class

Age	Day	Time	Dates	Price
8-12	Fri	3:30 - 5:30 pm	Sept 28	\$35*

*Plus \$15 food fee (Payable to instructor at first class)

Kids Baking Sweet Treats

(Ages 8-12)

Instructor: Discerning Tastes Chefs

In this class kids will have fun learning how to measure, bake and decorate delicious treats.

Location: Warren Building

Min:6/Max:10

1 class

Age	Day	Time	Dates	Price
8-12	Fri	3:30 - 5:30 pm	Dec 7	\$35*

*Plus \$15 food fee (Payable to instructor at first class)

REFUND POLICY

POLICY THAT APPLIES.

FULL REFUND FOR A CANCELED CLASS.

IF A PROGRAM MEETS MORE THAN 5 TIMES

Refund minus a \$20 administrative fee if you notify the Recreation Department prior to the second class. No refunds/credits anytime after the second class.

IF A PROGRAM MEETS 5 OR LESS TIMES

Refund minus \$20 administrative fee if you notify the Recreation Department five business days before the start of the class. No refunds/credits anytime after five business days before the start of the class.

COOKING CLASSES

No refunds for cooking classes if you withdraw 3 business days or less before the first class. Withdrawal from a cooking class 4 business days or more before the 1st class, there will be a \$20 administrative fee.

The ABC's of Etiquette

(Age 8 - 12)

Instructor: Janet Parnes

Like all of us, children experience awkward moments: dropping a fork, mis-dialing a phone number, discounting a compliment, etc.. "The ABCs of Etiquette" leverages role-play, colorful graphics, games, and lively discussion to teach children skills that will build their confidence in social and dining situations. This workshop is in two parts. Students may enroll in one or both sessions. Each student will receive a snack, workbook and a gift.

Part 1: Topics include introducing others and ourselves; basic dining skills (setting the table, napkin handling, holding silverware, cutting technique, when to seat oneself, etc.), extending/receiving compliments, extending/responding to an invitation, host/guest etiquette; and thank-you notes.

Part 2: Topics include telephone etiquette; advanced dining skills (review of basics, plus American vs. Continental eating styles, etc., restaurants/buffets, receiving-line basics, etc.); initiating/maintaining polite conversation, and speaking before a group.

Location: Warren Building

Min:5/Max:15

2 separate dates

Session	Day	Time	Dates	Price
Part 1	Fri	3:30 - 5:30 pm	Nov 9	\$55
Part 2	Fri	3:30 - 5:30 pm	Nov 16	\$55



Cooking to Learn- Cooks-n-Books class